



To Start

COCO PRAWNS (3 PC) | 13

(add a prawn +3.50)
pineapple chutney, thai chili sauce

CALAMARI | 19

house-pickled peppers,
chipotle aioli

PAN SEARED CRAB CAKE | 24

dungeness crab, frisée,
preserved lemon remoulade

ALKI TRIO | 45

calamari, coco prawns, dungeness crab cake

1936 ROLL | 21

spicy shrimp and scallop, tempura asparagus, kaiware, cream cheese, miso aioli, sriracha, crispy coconut finish

TAHOMA "BOIL" CLAMS | 21

elliott bay butter, mirepoix, dill, corn ribs, rainier beer, grilled bread

PRAWN COCKTAIL | 22

half a pound of poached and chilled 21/25's, horseradish cocktail, lemon **GF**

FRESHLY SHUCKED OYSTERS* | 3 EACH

raspberry pink peppercorn mignonette, lemon **gf**
Try a Shucker's Dozen: Order 12 and the 13th is on the house

CHILLED SEAFOOD SAMPLER | 75

oysters on the half shell, dungeness crab cluster, poached prawns, marinated calamari salad, spicy scallop and shrimp roll

TKO POTATOES | 12

crispy fried smashed fingerlings, togarashi spice and miso white BBQ

GRILLED ASPARAGUS | 14

prosciutto wrapped, romesco, truffle oil drizzle **allergen: nuts**

STEAMED OR CHILLED DUNGENESS CRAB BY THE CLUSTER | 35 EACH

drawn butter, lemon **gf**
sommelier suggested pairing: riesling

ESSENTIAL BAKING CO. GRILLED FREMONT SOUR | 14

garlicky whipped butter

Soup & Salad

SEAFOOD CHOWDER | 10/13

surf clams, oregon bay shrimp, scallops, washington potatoes, applewood smoked bacon **contains pork**

SALTY'S CAESAR | 12

artisan romaine, preserved lemon, buttery croutons, house dressing

MARINATED GOLDEN BEET AND SWEET ONION SALAD | 12

arugula, pistachios, sheep's milk feta, mama lil's

WESTSIDE SLAB SALAD | 12

iceberg, warm bacon, black olives, grape tomato, green onion, croutons, danish blue cheese dressing **gf without croutons**



Entrées

PAN SEARED SCALLOPS | 56

saffron potato croquettes, frisee, radicchio, pancetta vinaigrette, macha butter, pomegranate molasses
sommelier suggested pairing: chardonnay

GRILLED AND GLAZED ALASKAN SABLEFISH | 46

napa and shiitake mushroom, ponzu dressing, pork belly fried rice, chili crisp **allergen: nuts**
sommelier suggested pairing: riesling

GRILLED ORA KING SALMON* | 50

preserved lemon and oregano butter, roasted forest mushroom risotto, onion hay
sommelier suggested pairing: pinot noir

COSTA RICAN SWORDFISH | 46

sundried tomato and castelvetro olive relish, arugula, almond studded couscous

LOBSTER AND PRAWN BUCATINI* | 50

sauteed prawns, maine lobster meat, saffron cream sauce, pecorino
sommelier suggested pairing: chardonnay

LOUIE LOUIE SALAD | 37

(add 1oz Dungeness crab +12)
crab, bay shrimp, olive, egg, tomato, cucumber, asparagus, croutons, iceberg lettuce, louie dressing (**gf** without croutons)
sommelier suggested pairing: riesling

DUNGENESS CRAB STUFFED COLUMBIA RIVER STEELHEAD | 50

saffron risotto, frisée and herb salad, white wine butter sauce

SEAFOOD CIOPPINO | 48

mixed fin fish, shrimp, clams, shrimp, grilled bread

SMOKY ROASTED CHICKEN | 36

saffron risotto, rustic sundried tomato olive tapenade
sommelier suggested pairing: merlot

COLOSSAL ALASKAN RED KING CRAB LEG | 120

drawn butter, whipped potatoes, grilled asparagus

The Butcher's Block

We Proudly Feature Royal Ranch Beef from Royal City, WA

all steaks are served with garlic mashed potatoes, prosciutto wrapped asparagus, and demi-glace

12oz PEPPER CRUSTED NEW YORK STRIP | 60

8oz CENTER CUT FILET MIGNON | 72

6oz COULOTTE CUT SIRLOIN | 34

Surf Your Turf

10oz MAINE LOBSTER TAIL | 65

GRILLED PRAWN SKEWER | 12

PAN SEARED U-10 SCALLOP | 14 EACH

DUNGENESS CRAB MEAT | 12 PER OUNCE

WE BELIEVE IN THE TOTAL GUEST EXPERIENCE | MENU PRESENTED BY EXECUTIVE CHEF PAOLO DIGREGORIO AND HIS TALENTED CREW
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4% surcharge will be added to each guest check, all of which will be retained by the restaurant. Please no separate checks.

If you have any questions, please ask to speak with a manager. Fish cooked to order upon request. *Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs increases your risk of foodborne illness, especially if you have certain medical conditions. **gf:** gluten free • **wi-ft:** Salty's Seafood • February 14th, 2024

SALTY'S EST. 1980 | JAMES BEARD SMART CATCH COMMITTED RESTAURANT | INDEPENDENT, LOCAL, FAMILY-OWNED | ALKI BEACH - REDONDO BEACH - COLUMBIA RIVER





Cocktails

ST REMY VSOP BRANDY OLD FASHIONED | 12

st remy vsop brandy, bitters, orange peel, cherry

HANDMADE IN THE SHADE | 13

rainer gin, st. germain elderflower liqueur, fresh lime, apple juice

SUNSHINE IN A GLASS | 13

ketel peach/orange botanical, st. germain elderflower liqueur, lemon, rose wine

PEAR-GINGER MARTINI | 13

absolut pears vodka, domaine de canton ginger liqueur, fresh lemon juice

THE OMG | 13

deep eddy ruby grapefruit vodka, st. germain elderflower liqueur, champagne, fresh grapefruit juice, on ice

HUCKLEBERRY LEMON DROP | 12

360° mt. huckleberry vodka, triple sec, cranberry, fresh lemon juice, sugared rim

MICTERS BOURBON OR RYE CHERRY OLD FASHIONED | 16

michters, bordeaux cherry bitters, bitters

MIDNIGHT MANHATTAN | 17

maker's mark, meletti amaro, bitters

MANGO HABANERO MARGARITA | 13

heroe de leon blanco tequila, triple sec, mango, lemon and lime

SEA PLANE | 15

woodinville whiskey, meletti amaro, aperol, lemon

BACARDI LIME COCONUT MANGO MOJITO | 12

bacardi lime rum, coconut, mango, lime, soda, mint

ESPRESSO MARTINI | 15

pursuit cold brew, irish cream, frangelico espresso

Free-Spirited

THE KALAKALA | 11

pomegranate, oj, pineapple juice, lime juice, alcohol free orange bitters, wilderton botanical spirits: bitter appertivo, "lustre"

FANTASY LEMONADE | 6.25

your choice: strawberry, mango, raspberry

TROPICAL ICED TEA | 5.25

lemonade, cranberry, iced tea, tropical tweak

RASPBERRY CUCUMBER MULE | 9

GOSLINGS GINGER BEER | 6.25

DRY SODA | 6

cucumber or rainer cherry

SAN PELLEGRINO SPARKLING | 5.95

White + Rosé + Bubbles

CHARDONNAY, AIRFIELD | 13/40

2021 Yakima Valley, Washington

CHARDONNAY, J LOHR RIVERSTONE | 13/38

2021 Monterey, California

SAUVIGNON BLANC, MOHUA | 11/36

2022 Marlborough, New Zealand

PINOT GRIS, LA CREMA | 11/36

2023 Monterey, California

ROSÉ, BIELER & FILS | 10/34

2022 Aix-en-Provence, France

BRUT, STE MICHELLE | 9/36

Columbia Valley, Washington

PROSECCO, MONTELLIANA | 9/31

Trevino, Italy

RIESLING, PACIFIC RIM | 9/32

2022 Columbia Valley, Washington

Red

CABERNET, NATHAN GRAY | 11/36

2020 Columbia Valley, Washington

CABERNET, BETZ THE UNTOLD STORY | 16/58

2019 Columbia Valley, Washington

MALBEC, ALTA VISTA | 11/36

2022 Argentina

MERLOT, BARNARD GRIFFIN | 12/39

2021 Columbia Valley, Washington

PINOT NOIR, LORELLE | 13/41

2021 Willamette Valley, Oregon

RED BLEND, BERGEVIN LANE "LINEN" | 12/39

2018 Walla Walla, Washington

Draft Beer

FREMONT LUSH IPA - tropical, lime, mango and guava

BODHIZAF - silky texture, mandarin and citrus

MANNY'S PALE - rich & malty with snappy hops

PFRIEM PILSNER - crisp, snappy, floral hops

MAC & JACKS - floral with caramel and hint of smoke

RAINIER - light, fruit and spice

STELLA ARTOIS - classic, sophisticated, fresh

GUINNESS - smooth, bittersweet, satisfying

Hard Seltzer

WHITE CLAW BLACK CHERRY | 6

WHITE CLAW MANGO | 6

Cider

SCHILLING LONDON DRY CIDER | 7

STELLA CIDRE | 7



SCAN FOR
FULL WINE LIST